

Message Text

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ACTION AGR-20

INFO OCT-01 EUR-25 ISO-00 EB-11 COME-00 STR-08 OMB-01

TRSE-00 CIAE-00 INR-10 NSAE-00 RSC-01 L-03 DRC-01

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----- 052010

R 271131Z FEB 74

FM AMEMBASSY BONN

TO SECSTATE WASHDC 0687

UNCLAS SECTION 01 OF 02 BONN 03091

DEPARTMENT PASS AGRICULTURE FOR FAS DAIRY AND POULTRY
DIVISION AND APHIS.

E.O. 11652: N/A

TAGS: EAGR,GW

SUBJECT: EC PROPOSES MAXIMUM TOLERANCE FOR "ADDED
WATER" IN SLAUGHTERED CHICKEN.

1. THE EC COMMISSION HAS SUBMITTED TO THE COUNCIL OF
MINISTERS, A DRAFT PROPOSAL REGULATION TO ESTABLISH A
MAXIMUM "WATER ADDED" LEVEL FOR FROZEN AND DEEP FROZEN
BROILER AND STEWERS TO QUALIFY UNDER QUALITY CLASS 1.
THE LIMIT TO BE 8 PERCENT OF THE NET WEIGHT OF THE
PRODUCT. THE REGULATION IS INTENDED TO BECOME EFFECTIVE
ON 1 APRIL 1974.

2. THE METHOD TO BE APPLIED IN ESTABLISHING THE
"WATER ADDED" CONTENT IS LAID DOWN IN AN ATTACHMENT TO
THE DRAFT ORDINANCE. THIS REGULATION SHALL BE APPLICABLE
TO ALL CHICKENS PRODUCED AND MARKETED IN THE EC AREA AS
WELL AS TO IMPORTED CHICKENS. THE REGULATION SHALL BE
ADMINISTERED AND CONTROLLED IN THE VARIOUS MEMBER
COUNTRIES BY AUTHORITIES ASSIGNED BY THE MEMBER
GOVERNMENTS. A LIST OF THESE AUTHORITIES SHALL BE
SUBMITTED TO THE COMMISSION ONE MONTH BEFORE THE
APPLICATION OF THIS REGULATION. THE CONTROLS SHALL BE
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MADE ON A RANDOM SAMPLE BASIS, IN COLD STORAGE HOUSES OF

SLAUGHTER PLANTS AND ON ALL MARKETING LEVELS, AS WELL AS PRODUCT EN ROUTE. PRODUCTS IMPORTED FROM THIRD COUNTRIES WILL BE MONITORED BY CUSTOMS OFFICIALS. IN CASE A LOT DOES NOT MEET THE REQUIREMENTS OF THIS REGULATION THE MARKETING OF THE LOT WILL BE PROHIBITED UNTIL PROOF IS PRESENTED THAT THE PRODUCT IS DOWNGRADED.

3. THE FOLLOWING IS AN INFORMAL TRANSLATION OF THE ENCLOSURE TO THE REGULATION DESCRIBING THE METHOD TO BE APPLIED IN THE ESTABLISHMENT OF THE "WATER ADDED" CONTENT.

ESTABLISHMENT OF WATER CONTENT

1. DRYING OF THE OUTSIDE OF THE IMMEDIATE WRAPPING (E.G. POLYTHENE, CRYOVACK BAG) OF THE BIRD, AND WEIGHING INCLUDING ITS IMMEDIATE WRAPPING. (GROSS WEIGHT)

2. REMOVE THE IMMEDIATE WRAPPING AND ESTABLISH ITS WEIGHT.

3. SUBTRACT WEIGHT (2) FROM THE GROSS WEIGHT (1) AND ESTABLISH BASIC NET WEIGHT.

4. PLACE POULTRY IN A DRY WATERPROOF PLASTIC BAG WITH THE CARCASS' BELLY OPENING TOWARDS THE CLOSED END OF THE BAG.

5. PLACE BAG INTO A BASIN WITH WARM WATER HAVING A TEMPERATURE OF # 30 DEGREES CELSIUS, IN SUCH A WAY THAT AIR MAY ESCAPE THROUGH THE UPPER PART OF THE BAG WHICH IS CLOSED BY STRINGS. IT MUST BE ASSURED THAT NO WATER CAN ENTER THE BAG AND THAT THE WALLS OF THE BASIN MUST BE LARGE ENOUGH TO FULLY ENCOMPASS THE BODY OF THE BIRD TO BE CHECKED.

6. THE WATER TEMPERATURE OF # 30 DEGREES CELSIUS MUST BE MAINTAINED FOR ABOUT 2 HOURS.

7. EMPTY THE BASIN AND PUNCTURE THE LOWER END OF THE BAG TO ALLOW DRAINING OF THE WATER WHICH HAS ACCUMULATED

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DURING THE THAWING PROCESS.

8. ALLOW DRAINING OF POULTRY FOR ONE HOUR.

9. REMOVE BAG AND DRY POULTRY INSIDE AND OUTSIDE WITH STRAINING PAPER.

10. WEIGH POULTRY TO ESTABLISH FINAL WEIGHT. CALCULATE

LOSS OF WATER (DIFFERENCE OF BASIC NET WEIGHT (3) AND
FINAL WEIGHT) IN PERCENT OF BASIC NET WEIGHT.

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NOTE A: IN CASE THE CARCASS CONTAINS ANY EDIBLE OFFALS
THEIR WEIGHT AFTER THAWING, DRIPPING AND DRYING WITH
STRAINING PAPER IS ADDED TO THE FINAL WEIGHT OF THE
CARCASS.

4. COMMENTS

A. PLEASE NOTE THAT THIS DRAFT REGULATION ONLY PER-
TAINS TO BROILERS, STEWERS AND PARTS THEREOF. AT THE
MOMENT THERE ARE REPORTEDLY NO PLANS TO ALSO ESTABLISH
SIMILAR TOLERANCES FOR TURKEYS, DUCKS AND GEESE.
ACCORDING TO INFORMATION OBTAINED FROM FEDERAL MINISTRY
OF HEALTH THE MAXIMUM TOLERANCE FOR ADDED WATER - (AS
ESTABLISHED BY THE DESCRIBED METHOD) - MIGHT ULTIMATELY
BE REDUCED TO ABOUT 6 PERCENT. ANY MOVE IN THIS DIREC-
TION HOWEVER, WILL DEPEND ON THE EXPERIENCE GAINED WITH
THE ORDINANCE IN THE PRESENT FORM. THE BELGIAN DELE-
GATION REPORTEDLY, IS ALREADY NOW REQUESTING THE ESTAB-
LISHMENT OF THE MAXIMUM TOLERANCE AT 6 PERCENT ADDED
WATER.

THE EC EFFORTS TO LIMIT AND CONTROL WATER ABSORPTION IN
IN POULTRY DURING SLAUGHTERING AND PARTICULARLY DURING
THE SPIN CHILLING PROCESS IS PREDOMINANTLY DIRECTED AT
INTRA EC PRODUCTION IN AN ATTEMPT TO AVOID UNFAIR COM-
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PETITION AMONG THE VARIOUS SUPPLIERS. THE RESULTS OF
THESE TESTS WILL ALSO PROBABLY INFLUENCE THE DISCUSSIONS
AND FINAL DECISION RE THE PROHIBITION OF THE SPIN CHILL-
ING PROCESS WHICH, ACCORDING TO AN EC COUNCIL DECISION,
SHALL BE BANNED AFTER 1.1.77.

B. A FEDERAL MINISTRY OF AGRICULTURE REPRESENTATIVE
HAS INFORMED US THAT THEY INTEND TO OPPOSE THE
ENACTMENT OF THIS REGULATION UNTIL OVERALL EC CRITERIA
HAVE BEEN ESTABLISHED DESCRIBING THE GENERAL CRITERIA
AND REQUIREMENTS FOR QUALITY CLASS 1 POULTRY. ALTHOUGH
THE EC COMMISSION (ACCORDING TO OUR INFORMATION) HAS
BEEN VERY ACTIVE IN DEVELOPING EC REGULATIONS ESTABLISH-
ING QUALITY GRADES AND STANDARDS FOR POULTRY MEAT FOR
SOME TIME, IT IS UNLIKELY THAT SUCH A DRAFT CAN BE PRE-
SENTED IN THE NEAR FUTURE.

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